



101

AT@MS
EDUCATION

FUN AND EASY RECIPES

with



COOKIE DOUGH

Equipment you will need:

1 bowl
cutlery
scales
baking tray, plate, foil tray or baking tin.

Ingredients:

350g plain flour
225g butter or margarine
175g brown sugar
175g caster sugar
1tsp vanilla extract
2 eggs or 1 mashed banana
1tsp bicarbonate of soda (not essential)
300g of chocolate chips (you can use nuts,
chocolate bar, raisins, fudge etc instead)

**TIME TO MAKE: 45 MINS- 1
HOUR**

METHOD

1. Pre-heat the oven to 180°C.
2. Measure the butter, brown sugar and the caster sugar into a bowl and then cream together. (Children may want to use their hands to do this as the butter can be hard to mix)
3. Add the eggs and the vanilla extract to the mixture and beat together.
4. Weigh the flour into the same bowl and then add the bicarbonate of soda. Mix together to form a sticky dough.
5. Add your chocolate chips (or other ingredient) and mix evenly into the dough.
6. For a cookie dough dessert, place a ball of dough into a bowl or onto a plate and bake in the oven for approximately 8 minutes. The dough should have puffed up and have a slightly golden colour. Serve hot with ice-cream.
7. For cookies, cover the baking tray with greaseproof paper. Roll small balls of dough and flatten them onto the greaseproof paper. Ensure they are about 1 inch apart and from the edge of the tray. Bake in the oven for 10-12 minutes. Leave to cool on the tray.
8. For a cookie pizza, line a baking tin with greaseproof paper. Take a ball of dough and press down into the tin so you have dough about 1cm thick. Cook in the oven for approximately 15-20 minutes. Leave to cool in the tin and then add toppings e.g. caramel and chocolate sauce, chopped up chocolate bars, chopped nuts etc. Then cut into slices.

FOR EDUCATIONAL PURPOSES, YOU COULD GET YOUR CHILD TO RESEARCH COOKIE FLAVOURS, DESIGN THEIR OWN COOKIE FLAVOUR (USING THE BASIC DOUGH) AND THEN MAKE AND EVALUATE IT.